

DINNERLY



Barbecue Beef Macaroni with Chilli Cheese



25 minutes



2 Servings

We've taken two popular dishes – chilli con carne (called 'chilli' for short) and pasta bake – and combined them into one delicious, crowd-pleasing cheesy bake. And instead of adding chilli to the meat, we've added a hint to the cheesy topping.

WHAT WE SEND

- 2 spring onions
- 1 jalapeno chilli
- 50g cheddar ⁷
- 2 beef-style stock cubes
- 200g macaroni pasta ¹
- beef mince
- 10g smoky barbecue seasoning ¹⁷

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 garlic cloves
- 250ml (1 cup) boiling water
- 1 tbs olive oil
- 2 tbs tomato paste
- ½ tsp sugar

TOOLS

- medium saucepan
- box grater
- 1L (4 cup) baking dish
- medium deep frypan

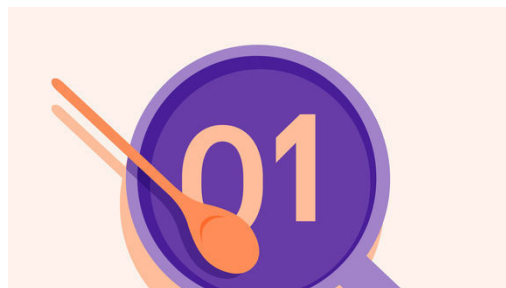
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

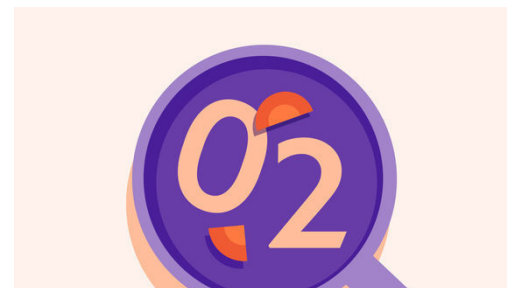
NUTRITION PER SERVING

Energy 950kcal, Fat 42.6g, Carbs 80.6g, Proteins 57.0g



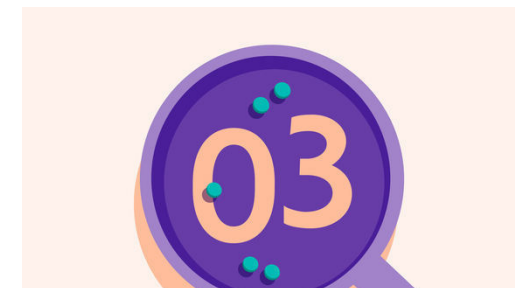
1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Thinly slice the **spring onions**. Finely chop **half the jalapeno***, removing the seeds if less heat is desired (see Make it yours). Crush or finely chop **2 garlic cloves**. Coarsely grate the **cheese**. Crumble **1 stock cube*** into a heatproof jug, add **250ml (1 cup) boiling water** and stir to dissolve.



2. Cook pasta

Cook the **pasta** in the pan of boiling water for 7 mins or until al dente. Drain the pasta, then put into a 1L (4 cup) baking dish. Meanwhile, heat **1 tbs olive oil** in a medium deep frypan over medium heat. Cook the **garlic**, stirring, for 1 min or until fragrant.



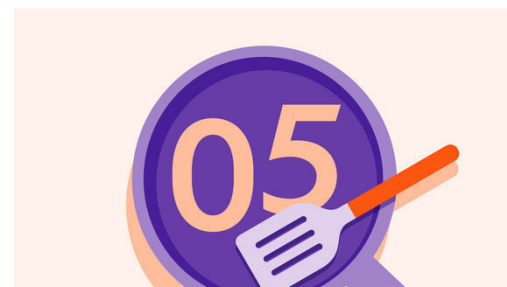
3. Simmer sauce

Increase the heat to high. Cook the **beef mince** and **barbecue seasoning**, breaking up the lumps with a spoon, for 3-4 mins until browned. Add the **stock**, **2 tbs tomato paste** and **½ tsp sugar**. Season with **salt and pepper** and bring to the boil. Reduce the heat to medium and cook for 8-10 mins until slightly thickened. Remove the pan from the heat.



4. Prep cheese topping

Meanwhile, preheat the grill to high. Combine the **spring onion**, **jalapeno** and **cheese** in a bowl.



5. Serve up

Spoon the **sauce** over the pasta, then top with the **chilli cheese mixture**. Grill for 5 mins or until the cheese is melted and golden. Divide the **pasta bake** among plates and enjoy!



6. Make it yours

If you aren't keen on too much chilli or you have little ones, adjust the amount of chilli to taste or leave it out altogether. ~ Serve the pasta bake with your favourite greens or mixed salad for a fresh partner to the rich cheesy sauce.